

DINNERLY



Veggie Patty Pita Pockets

with Red Cabbage and Smoky Aioli



25 minutes



2 Servings

Spread pita pockets with garlicky mayo for flavour wow, then add plant-based patties, caramelised onion and crunchy slaw for handfuls of total deliciousness!

WHAT WE SEND

- 1 onion
- 150g red cabbage
- 1 carrot
- 2 pita pockets¹
- 2 veggie mince patties¹
- 50g smoky aioli³

WHAT YOU NEED

- 2 tbs olive oil
- 2 tsp sugar
- 3 tsp white or red wine vinegar¹⁷

TOOLS

- mandoline (optional)
- julienne peeler or box grater
- medium frypan
- foil

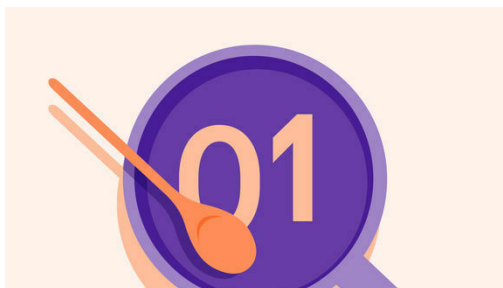
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 900kcal, Fat 43.5g, Carbs 99.7g, Proteins 22.6g



1. Prep ingredients

Preheat the oven to 180C. Thinly slice the **onion**. Thinly slice the **cabbage** with a sharp knife or mandoline. Peel the **carrot**, then shred using a julienne peeler or coarsely grate with a box grater.



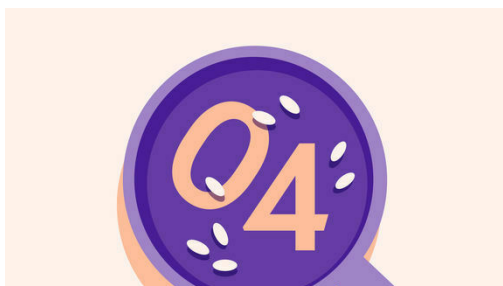
2. Caramelize onion

Heat **2 tsp olive oil** in a medium frypan over medium heat. Cook the **onion**, stirring occasionally, for 3-4 mins until softened. Add **2 tsp sugar** and **2 tsp white wine vinegar** and cook, stirring, for 1-2 mins until caramelised. Remove from the pan, reserving the pan.



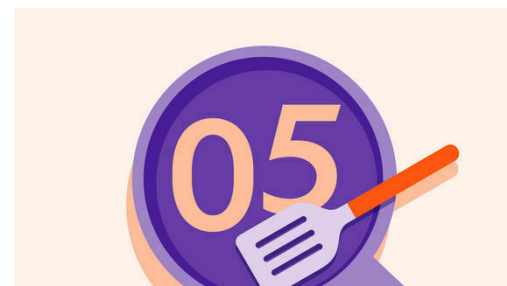
3. Warm pita pockets

Halve the **pitas** to form 4 pockets, then enclose in foil. Put in the oven for 10 mins or until softened and warmed through. Meanwhile, heat **1 tbs olive oil** in the reserved pan over high heat (see Kitchen 101). Reduce the heat to medium-high and cook the **patties** for 3-4 mins each side until light golden. Remove from the pan. Halve the patties.



4. Dress slaw

Combine **2 tsp olive oil** and **1 tsp white wine vinegar** in a large bowl and season with **salt and pepper**. Add the **cabbage** and **carrot** and toss to combine.



5. Serve up

Gently open the **pita pockets** and spread with the **aioli**, then fill with the **onion**, **patties** and **half the slaw**. Divide among plates and serve with the **remaining slaw**. Enjoy!



6. Kitchen 101

It's important to have the pan very hot before adding the patties. Cook one side until golden before turning over to cook the other side. This will help prevent the patties from breaking up.